

CLAIMS**Preparation method for minced meat products,
with addition of feta type cheese and incorporation of olive oil**

1. Preparation method for minced meat products, which is characterised by the addition of the feta type cheese dispersed throughout the product and the incorporation of olive oil.

This method includes the following stages:

- (a) Mixing of the meat at a temperature of -2°C temperature with H₂O at 2°C, salt, plant fibres and breadcrumbs
 - (b) Addition of olive oil
 - (c) Mixing then continues, with simultaneous vacuum application for 5 min until the product temperature rises to 4°C.
 - (d) Addition of feta
 - (e) Vacuum mixing and refrigeration application with CO₂, until total distribution of feta throughout the meat pulp and a final temperature of -2°C.
 - (f) The mixture is conveyed to the forming machine, where it is formed in line with the desired shape and then mild heat treatment follows in a linear boiler.
 - (g) After heat treatment the product is deep-frozen in a tunnel, until the core temperature reaches 0°C
2. The total duration of the heat treatment mentioned in claim (1) depends on the geometrical characteristics of the final product and varies between 5 and 15 minutes.
3. Preparation method of meat-based products, characterised by the addition of the dairy product "feta", as a filling, and the incorporation of olive oil, in line with claims (1) and (2), excluding stages (e) and (f) of claim (1) and by replacing them with the following
- (f) Then the meat pulp and the feta are separately conveyed to the extruder type forming machine, where the product is formed and filled in line with the desired shape and a mild heat treatment in a linear boiler follows.
4. Minced-meat products with the addition of the feta type cheese dispersed throughout the product and with the incorporation of olive oil, produced under the methods mentioned in claims (1) and (2)
5. Minced-meat products with the addition of the feta type cheese as a filling and with the incorporation of olive oil, produced under the methods mentioned in claims (2) and (3)